

Events at

the Alley BAR & GRILLE

1151 S. White Horse Pike Hammonton, New Jersey 08037 609.561.3040
www.didonatofuncenter.com

We have created a comfortable and modern environment for you to host your next family party, baby or bridal shower, rehearsal dinner, fundraiser, business meeting, civic gathering or corporate party. Whether you prefer the 1952 Room, the Gutter or the lanes as the location of your next event, we will make sure every detail is perfect. With over 60 years experience in customer service, we guarantee superior food and service.

You may choose from the following package options, or arrange a meeting to discuss a custom tailored menu to fit the needs of your particular function.

-The DiDonato Family





APPETIZER BUFFET

\$16.95 per person (plus sales tax and gratuity)

25 person minimum

INCLUDES:

Caesar Salad *or* House Salad

2 different Sicilian Pizzas *or* 2 different Stuffed Breads *of your choosing*

Choose 1:

Wings

Tails

Chicken Tenders

Sausage and Pepper Egg Rolls

Bacon Chicken Ranch Egg Rolls

Cheese Steak Egg Rolls

Choose 3:

Fried Pickles

Breaded Mushrooms

Hummus *with vegetables and pita bread*

Green Bean Fries *with wasabi ranch*

Sweet Tots *with brown sugar fluff*

Classic Tots *with ketchup*

Fried Calamari *with marinara*

Bruschetta *with crostini*

Coffee, tea, soda

the Alley

BAR & GRILLE

BUFFET OPTION 1

\$18.95 per person (plus sales tax and gratuity)

25 person minimum

Choose 1 (Salad):

Mixed Green House Salad

Grape tomatoes, cucumbers, red onions, sweet cut peppers & croutons with Italian vinaigrette

Caesar Salad

Crisp romaine and garlic parmesan croutons with Caesar dressing

Choose 2 (Meat):

Grilled Chicken Caprese

Grilled chicken topped with fresh mozzarella and fresh tomato on a layer of fresh tomato sauce

Grilled Chicken

Topped with basil pesto

Chicken Parmigiana

Chicken cutlet topped with mozzarella and smothered with fresh marinara

Lemon Chicken

Boneless chicken breast sautéed in lemon with mushroom caps, herbs, and prosciutto

South Philly Roast Pork

Rubbed with garlic and herbs, slow roasted, sliced thin & served with pork gravy

BBQ Pulled Pork

House smoked, slow roasted, and simmered in tangy BBQ sauce

(Continued)

Roast Beef

House-roasted top round of beef, sliced thin and served in brown gravy

Roast Beef

Served in red gravy

Tilapia

Topped with fresh bruschetta and served over spinach

Choose 1 (Pasta):

Penne Caprese

Tossed with fresh tomatoes, basil, fresh mozzarella, white wine and light tomato sauce

Penne Ala Vodka

Penne in blush sauce tossed with fresh sweet green peas and chopped tomatoes

Baked Ziti

Rigatoni Bolognese

Rigatoni pasta tossed in a rich meat sauce

Choose 1 (Starch):

Herb Roasted Red Potatoes

Mashed Potatoes

Rice Pilaf

Choose 1 (Vegetable):

Brown Sugar Glazed Baby Carrots

Mixed Seasonal Vegetables

Broccoli and Cauliflower

Roasted Mushrooms with Peppers and Onions

String Beans with Roasted Red Peppers

Coffee, tea, soda included

the **Alley** BAR & GRILLE

BUFFET OPTION 2

\$21.95 per person (plus sales tax and gratuity)

25 person minimum

Choose 1 (Salad):

Mixed Green House Salad

Grape tomatoes, cucumbers, red onions, sweet cut peppers & croutons with Italian vinaigrette

Caesar Salad

Crisp romaine and garlic parmesan croutons with Caesar dressing

Cranberry Chop Salad

Tomatoes, cucumbers, crumbled blue cheese, pecan pieces & sun dried cranberries with balsamic vinaigrette

Greek Mixed Greens

Grape tomatoes, cucumbers, red onion, Kalamata olives, feta cheese & sun dried tomatoes with balsamic vinaigrette

Choose 2 (Meat):

Chicken Marsala

Sautéed chicken finished with a rich mixed mushroom Marsala sauce

Chicken Cutlet Caprese

Crispy chicken cutlets topped with fresh tomato and fresh mozzarella served with a light basil tomato sauce

Chicken Teriyaki

Crispy chicken tossed with grilled pineapple, green onions, bell peppers & broccoli crowns, finished with a sweet teriyaki glaze

Citrus Chicken Sauté

Chicken sautéed in Mandarin orange and fresh lemon & lime with white wine and spices

(Continued)

South Philly Roasted Pork

Rubbed with garlic and herbs, slow roasted, sliced thin & served with pork gravy

Pork Cutlet

Crispy pork cutlets smothered in portobello mushroom and port wine sauce

Roasted Pork Loin

Sliced thin with brandy pepper corn and cream sauce

Pork Cutlets

served with mushroom red gravy

BBQ Pulled Pork

House smoked, slow roasted and simmered in tangy BBQ sauce

Roast Beef

House-roasted top round of beef, sliced thin and served in brown gravy

BBQ Beef

House roasted, sliced thin and simmered in tangy BBQ sauce

Meatballs in Red Gravy

Italian Sausage in Red Gravy

Sausage Scallopini

Peppers, onions, mushrooms, spices and red gravy

Sausage, Peppers and Onions

Choose 2 (Pasta):

Stuffed Shells

Served in red gravy

Penne Ala Vodka

Penne in blush sauce tossed with fresh sweet green peas and chopped tomatoes

(Continued)

Tortellini Alfredo

With mushrooms and sweet peas

Linguine Puttanesca

Tomatoes, capers, Kalamata olives and garlic in a light tomato sauce

Rigatoni Bolognese

Rigatoni pasta tossed in a rich meat sauce

Baked Ziti

Seafood Pastas (add \$3.99 per person)

Clams and Linguine (*red or white sauce*)

Shrimp and Crab Scampi

Crab and Mushroom Alfredo

Mussels Marinara

Mussels with Wine and Garlic

Calamari, Shrimp and Crab (*red or white sauce, add \$4.00 per person*)

Choose 1 (Starch):

Herb Roasted Red Potatoes

Mashed Potatoes

Rice Pilaf

Choose 1 (Vegetable):

Brown Sugar Glazed Baby Carrots

Mixed Seasonal Vegetables

Broccoli and Cauliflower

Roasted Mushrooms with Peppers and Onions

String Beans with Roasted Red Peppers

Coffee, tea and soda included

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PLATTERS

Caprese *tomato, basil and fresh mozzarella* — Sm. \$32/Lg. \$62

Roasted Vegetables and Olives — Sm. \$41/Lg. \$78

Fresh Fruit — Sm. \$32/Lg. \$62

Bruschetta *with crostini* — Sm. \$21/Lg. \$39

Hummus *with vegetables and pita bread* — Sm. \$28/Lg. \$52

Cheese Steak Egg Rolls *with sauces* — Sm. \$52/Lg. \$100

Stuffed Pepperoni Bread — Sm. \$30/Lg. \$58

Stuffed Sausage and Broccoli Rabe Bread — Sm. \$39/Lg. \$75

Stuffed Olive and Sundried Tomato Bread — Sm. \$27/Lg. \$50

Shrimp Cocktail *with cocktail sauce* — 60 pieces/\$99

Seared Tuna *soy sauce, wasabi and pickled ginger* — Sm. \$59/Lg. \$110

Tuna Nachos — Sm. \$39/Lg. \$75

Fried Combo *fried pickles, breaded mushrooms and green bean fries* — Sm. \$49/Lg. \$95

Thai Calamari *with dipping sauce* — Sm. \$39/Lg. \$72

Fried Calamari *with marinara* — Sm. \$35/Lg. \$68

Sweet Tots *with brown sugar fluff* — Sm. \$38/Lg. \$72

Classic Tots *with ketchup* — Sm. \$32/Lg. \$60

Green Bean Fries *with wasabi ranch* — Sm. \$49/Lg. \$95

Wings — 40 pieces/\$49 or 80 pieces/\$95

Tails — 40 pieces/\$49 or 80 pieces/\$95

Chicken Tenders — 35 pieces/\$52 or 65 pieces/\$100

**Small (15-20 people), Large (30-40 people)

**Prices do not include sales tax plus gratuity.



Frequently Asked Questions

How many people does the 1952 Room?

65 people

How many people does the Gutter hold?

50 people

What is the minimum party size for the 1952 Room and the Gutter?

25 people

Can I add one more food choice to the packages?

Yes, we would be happy to discuss customized options with you.

Is a deposit required to reserve the rooms?

Yes, a \$200 deposit is required. Your deposit will be deducted from your final bill.

Can I bring in my own dessert?

Yes. A \$30 cake-cutting fee for fondant cakes only. All other cakes and desserts are not subject to a cake-cutting fee. Ask about our homemade desserts.

When will I need a final head count?

A final head count will need to be received 8 days prior to the event.

May I bring flowers and decorations?

Yes. Please do not use any tape, staples or confetti. The room will be available to you one hour prior to your event.

Do you provide linens?

Our modern white tables do not require linens. We do offer linens for a fee if you prefer. Please ask about your options.

How long can I have the room for?

Our events are four hours. Each additional hour is \$60.

May I have a bartender in the room?

Yes, each party includes one server. A bartender is available and an \$80 bar fee applies. Bartenders are suggested for a party of 30 or more. We would be happy to discuss bar options.

Can I add bowling onto my package?

Yes, we would be happy to discuss the addition of bowling, golf or a train ride to your party.

What happens to all the food at the end of my party?

At the end of your event, your server will box up any food left over for you to enjoy at home.

How much am I charged for children?

Children 3 and under are free. Children ages 4-9 are \$3.00 off the package.

For assistance contact: Debbie DiDonato 609-517-6210 debradidonato@comcas.net